

New Menu Tasting Event

Thursday 20th March

STARTER

Mushroom Vol Au Vent 🛛

Wild mushroom and truffle sauce and grated St Mont cheese in a light pastry cup

Fromage Frit

Deep fried Pont L'eveque AOP, a Normandy style brie with a red pepper and tomato chutney

Harissa Chicken Skewers

With minted yogurt

MAIN

Boeuf Bourguignon Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons

> Sea Bream With saffron risotto

Mushroom Parmentier 🛡 🕞

Fable mushrooms in a red wine jus, roasted carrots topped with pomme purée, served with garlic butter peas

DESSERT

Dark Chocolate Mousse 🛛

Rich chocolate mousse with crème Chantilly, meringue and honeycomb



Which event will you be booking next?

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